

## SHAREABLES

Prepared to order from fresh, high-quality ingredients in our scratch kitchen

### LOBSTER SPINACH QUESO

(970 cal.) Lobster / spinach / pepper jack cheese / tortilla chips 18.95

### BACON DEVILED EGGS ‡

(740 cal.) Housemade candied bacon 13.95

### RANCH RINGS

(1670 cal.) Breaded, battered onions / ranch 13.95

### PHILLY CHEESESTEAK EGG ROLLS

(910 cal.) Thai chili / hot mustard sauce 18.75

### SMOKED CHICKEN WINGS

(700 cal.) Buffalo hot sauce / celery 18.95

### SEARED AHI TUNA\*

(680 cal.) Sushi-grade / sriracha aioli / hot mustard sauce / wonton slaw 21.50

## SOUPS

7.75 cup / 8.75 bowl

Made daily from a bounty of fresh ingredients

**CHICKEN TORTILLA SOUP** (250/390 cal.)

**CHEF'S DAILY SOUP** (180-650 cal.)

## COCKTAILS

### THE DOUBLE BLACK DIAMOND® MARTINI ‡

(240 cal.) A masterful infusion of fresh pineapple and New Amsterdam® Pineapple Vodka / pineapple garnish 13.00

### LEMONADE DROP ‡

(170 cal.) Tito's Handmade Vodka / Alex's Fresh Lemonade / sugar rim 12.50

### DIRTY BIRD ‡

(250 cal.) Traditional dirty martini – Tito's Handmade Vodka / bleu cheese-stuffed olives 14.00

### SIESTA SANGRIA ‡

(230/220 cal.) Choose Robert Mondavi Private Selection Red Blend or Caposaldo Moscato / Cruzan Mango Rum / fresh fruit 13.00

### FIREBIRDS PERFECT MARGARITA ‡

(190 cal.) Milagro Silver Tequila / lemon, lime and orange juices / triple sec / simple syrup / rocks 13.50

### ZERO-PROOF DRINKS

#### CHARRED PINEAPPLE AGUA FRESCA ‡

(120 cal.) Grill-seared fresh pineapple / fresh lime juice / chilled water 5.95

#### BLOOD ORANGE TAMED MULE ‡

(140 cal.) Blood orange elixir / fresh lime juice / Owen's Ginger Beer 5.95

#### GIESEN 0% SAUVIGNON BLANC ‡

(20/30/100 cal.) 5oz 9.00 8oz 13.00 Bottle 39.00

## SIDES 7.50

Freshly prepared and locally sourced when possible

**FRESH VEGETABLES ‡** (170 cal.)

**BROCCOLI ‡** (150 cal.)

**LOADED BAKED POTATO ‡** (360 cal.)

**SOUTHWEST AU GRATIN POTATOES**

(450 cal.)

**PARMESAN MASHED POTATOES ‡** (450 cal.)

**SEASONED STEAK FRIES** (610 cal.)

**TATER TOTS** (920 cal.)

**CIDER SLAW ‡** (530 cal.)

**PORT MUSHROOMS ‡** (290 cal.)

**FRESH FRUIT ‡** (120 cal.)

**GRILLED STREET CORN ‡** (200 cal.)

**CHARRED CARROTS ‡** (300 cal.)

**SEASONAL ANCIENT GRAINS** (220 cal.)

### SIDES ENTRÉE 18.95

Choose any 3 sides



#### ALEX'S FRESH LEMONADE (200 cal) 3.95

For every Alex's Fresh Lemonade purchase, \$1.25 will be donated to Alex's Lemonade Stand Foundation to fight childhood cancer. Thanks to your generosity, we've donated more than 4 million dollars since 2012!

Visit AlexsLemonade.org for more information.



#### JOIN THE INNER CIRCLE.

Be the first to hear about upcoming events, promotions, new menu items and exclusive offers! You also receive a gift for joining and a gift on your birthday.

## HAND-CUT STEAKS

Our 21-day-aged steaks are butchered in house, hand-trimmed and hardwood grilled.

All are served with your choice of side. Add a small Caesar, Mixed Greens or BLT Salad or a cup of soup for \$7.75.

### FILET MIGNON\* ‡

(410/340 cal.) Center-cut / applewood-smoked bacon 9oz 41.95 7oz 37.95

### BLEU CHEESE FILET\* ‡

(590/520 cal.) Bacon-wrapped / bleu cheese sauce / port mushrooms 9oz 44.95 7oz 39.95

### AGED RIBEYE\* ‡

(740/580 cal.) Traditional ribeye 16oz 45.95 12oz 37.75

### ROASTED GARLIC SIRLOIN\* ‡

(400 cal.) Center-cut sirloin / roasted garlic thyme butter 10oz 28.95

### FILET & SHRIMP\* ‡

(620/550 cal.) Bacon-wrapped tenderloin / shrimp / Key lime butter sauce 9oz 49.75 7oz 45.75

### SURF & TURF\* ‡

(990/930 cal.) Half-pound lobster tail / bacon-wrapped filet 9oz 74.95 7oz 69.95

### CAJUN RIBEYE\* ‡

(940/770 cal.) Chile-crusted ribeye / Cajun butter 16oz 46.95 12oz 38.95

### WOOD GRILLED NY STRIP\* ‡

(720 cal.) Traditional strip 14oz 33.95

### SLOW ROASTED PRIME RIB\* ‡

(Limited availability, 690 cal.) Hand-carved / homemade au jus / creamy horseradish sauce by request 39.95

### ENHANCE YOUR STEAK

+ **BRAISED MUSHROOMS & ONIONS ‡** (100 cal.) 3.95  
+ **BLEU CHEESE SAUCE & PORT MUSHROOMS ‡** (240 cal.) 4.50  
+ **CHILE RUB ‡** (120 cal.) 2.25

+ **COLOSSAL TEMPURA SHRIMP** (420 cal.) 9.95  
+ **WOOD GRILLED SHRIMP ‡** (130 cal.) 10.95  
+ **OSCAR STYLE ‡** (200 cal.) 10.95

+ **CAJUN BUTTER ‡** (90 cal.) 2.50  
+ **ROASTED GARLIC THYME BUTTER ‡** (140 cal.) 2.50  
+ **BLT BUTTER ‡** (140 cal.) 2.95

+ **LOBSTER FONDUE** (170 cal.) 5.95  
+ **TEMPURA HALF LOBSTER TAIL** (400 cal.) 22.75  
+ **1/2 POUND LOBSTER TAIL ‡** (670 cal.) 44.50

## THREE-COURSE DINNER 39.95

Choose one starter, entrée, and dessert from below

### STARTER

#### CLASSIC SIDE SALAD

Mixed Greens Salad ‡  
BLT Salad ‡  
Caesar Salad

#### CUP OF SOUP

Chicken Tortilla Soup  
Chef's Daily Soup

### ENTRÉE

#### GRILLED SIRLOIN\* ‡

BLT compound butter / Parmesan mashed potatoes / seasonal vegetables  
Make it a Filet for \$10

#### GRILLED SALMON & SHRIMP

Aji Amarillo sauce / seasonal ancient grains / seasonal vegetables

#### CILANTRO-GRILLED CHICKEN

Crisp Ranch Rings / smoked tomato jack cheese sauce / Parmesan mashed potatoes / seasonal vegetables

### PETITE DESSERT†

#### CREME BRULÉE CHEESECAKE

#### CHOCOLATE BROWNIE SUNDAE

#### SEASONAL BREAD PUDDING

† Gluten sensitive option available

## SEAFOOD

Super fresh and sustainably sourced. Add a small Caesar, Mixed Greens or BLT Salad or a cup of soup for \$7.75.

### WOOD GRILLED SALMON\* ‡

(490 cal.) Key lime butter / fresh vegetables / side 33.25 – add chile rub for 2.00

### LOBSTER FONDUE SALMON\*

(930 cal.) Grilled salmon / lobster fondue / side 36.95

### BAJA SHRIMP PASTA

(1490 cal.) Seared shrimp / vegetables / fettucine / goat cheese / bold cream sauce 31.50 – substitute portabella mushrooms for shrimp 24.95

### CHILEAN SEA BASS

(1010 cal.) Pan seared / sautéed shrimp / Key lime butter sauce / seasonal ancient grains / seasonal vegetable 39.95

## CHICKEN, RIBS & CHOPS

Add a small Caesar, Mixed Greens or BLT Salad or a cup of soup for \$7.75.

### HONEY GARLIC CHICKEN ‡

(720 cal.) Grilled chicken / honey garlic glaze / cherry tomatoes / balsamic / basil / seasonal vegetable / side 24.95

### PARMESAN CRUSTED CHICKEN

(1360 cal.) Sundried tomato butter sauce / side 26.95

### CAPRESE CHICKEN PASTA

(1400 cal.) Marinated tomatoes / basil / spinach / fresh mozzarella / light balsamic cream sauce 24.95

### FIREBIRDS™ CHICKEN PASTA

(1480 cal.) Spicy Asiago cream sauce / applewood-smoked bacon / green onions / tomatoes 24.50

### BABY BACK RIBS ‡

(1260 cal.) Slow-roasted and grilled / java BBQ sauce / fresh fruit / side 32.95

### TOMAHAWK PORK CHOP ‡

(780 cal.) Grilled pork chop / sticky hot honey / fresh pico / charred carrots / side 29.95



## HANDHELD

Firebirds half-pound burgers are made from a proprietary grind of ground beef and chuck, always fresh, never frozen. All are served with your choice of seasoned steak fries, tater tots, fresh fruit or cider slaw. Add a small Caesar, Mixed Greens or BLT Salad or a cup of soup for \$7.75.

### FIREBIRDS™ DURANGO BURGER\*

(1130 cal.) Chile spiced / pepper jack cheese / fried onions / lettuce / tomato / roasted garlic ranch dressing 18.95

### CHEESEBURGER\*

(910/990 cal.) Cheddar / lettuce / tomato / red onion 17.95 – add bacon for 1.95

### SMOKEHOUSE BURGER\*

(980 cal.) Java BBQ sauce / applewood-smoked bacon / smoked cheddar / red onion 18.95

### HOT HONEY CHICKEN SANDWICH

(1430 cal.) Crispy chicken breast / hot honey / applewood smoked bacon / pepper jack cheese / candied jalapeño mayo / toasted brioche 17.95

## SIGNATURE SALADS

Served with housemade dressings (170-340 cal.)

### AHI TUNA SUPERFOODS SALAD\*

(530 cal.) Seared sushi-grade tuna / spinach / organic ancient grains / cucumbers / radish / avocado / grilled corn / edamame; Chef recommends cilantro lime vinaigrette 24.95

### GRILLED SALMON SALAD\* ‡

(560 cal.) Wood grilled salmon / mixed greens / tomatoes / spiced pecans / jicama; Chef recommends cilantro lime vinaigrette 23.95

### SPINACH & SALMON SALAD\* ‡

(640 cal.) Grilled salmon / applewood-smoked bacon / mushrooms / tomatoes / egg; Chef recommends balsamic vinaigrette 25.75

### GRILLED SHRIMP & STRAWBERRY SALAD ‡

(470 cal.) Wood grilled shrimp / strawberries / mixed greens / goat cheese / jicama / spiced pecans; Chef recommends balsamic vinaigrette 21.75

## CLASSIC SALADS

Served with housemade dressings (170-340 cal.)

### BLT SALAD ‡

(270 cal.) Applewood-smoked bacon / tomatoes; Chef recommends roasted garlic ranch dressing 13.95

### CAESAR SALAD

(210 cal.) Shaved Parmesan / chile-dusted croutons; Chef recommends Caesar dressing 13.95

### ADD TO ANY CLASSIC SALAD

+ **WOOD GRILLED CHICKEN ‡** (160 cal.) 8.95

+ **WOOD GRILLED SHRIMP ‡** (90 cal.) 10.50

+ **SEARED AHI TUNA\*** (230 cal.) 12.75

+ **WOOD GRILLED SALMON\* ‡** (280 cal.) 11.75

+ **WOOD GRILLED TENDERLOIN\* ‡** (180 cal.) 13.95

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have certain food allergies or other dietary needs, please ask to see a manager.

‡ Indicates items that can be prepared for those sensitive to gluten.

\*DENOTES ITEMS THAT ARE SERVED RAW OR UNDERCOOKED, AND CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.